

CHEF'S SPECIAL

- 47. Spice 'n' Ice Special Vegetarian 15
- 48. Spice 'n' Ice Special Chicken 16
- 49. Spice 'n' Ice Special Lamb 16
- 50. Spice 'n' Ice Special Lamb 18
- 51. Spice 'n' Ice Special Shrimp 18

BASMATI RICE

- 52. Plain Rice 3
Aromatic long grain basmati rice cooked with flavourful cumin.
- 53. Vegetable Biryani 12
Assorted vegetable slowly cooked with basmati rice, raisins, fresh cilantro and mild spices.
- 54. Chicken Biryani 14
Tender pieces of chicken slowly cooked with basmati rice, raisins, fresh cilantro and mild spices.
- 55. Lamb Biryani 15
Tender pieces of lamb slowly cooked with basmati rice, raisins, fresh cilantro and mild spices.
- 56. Shrimp Biryani 18
Black tiger shrimp slowly cooked with basmati rice, raisins, fresh cilantro and mild spices.
- 57. Assorted Biryani 18
Chicken, lamb and shrimps slowly cooked in basmati rice, raisins, fresh cilantro and mild spices.

INDIAN BREADS

- 58. Naan 3
Traditional Indian bread baked in tandoor with a touch of cilantro
- 59. Garlic Naan 3
Indian bread baked in tandoor glazed with garlic.
- 60. Roti 3
Whole wheat bread baked in tandoor.
- 61. Cheese Naan 5
Bread stuffed with cheese and spices then baked in tandoor.
- 62. Lachha Prantha 5
Whole wheat bread with several layers and spices then baked in tandoor.

LUNCH SPECIAL

- Vegetarian Combo 12.99**
Pick any two vegetables, plus rice, plus Naan bread
Dal makhni, Chana masala, Vegetable korma, Mixed vegetables, Dal tarka, Aloo gobi
- Chicken Combo 14.99**
Pick any two chicken, plus rice, plus Naan bread
Butter chicken, Chicken curry, Chicken korma, Palak chicken, Chicken tikka masala
- Shrimp Combo 17.99**
Pick any two shrimp curries, plus rice, plus Naan bread
Shrimp curry, Shrimp korma, Palak shrimp, Butter shrimp
- Assorted Combo 17.99**
Pick any two vegetables, chicken or shrimp, plus rice plus Naan bread
- Chicken Biryani 9.99**
- Lamb or Assorted Biryani 11.99**



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Spice n' ice

east indian cuisine

[spice n ice sarnia](#)

Takeaway menu

Hours:
 Monday to Saturday
 11:00am - 2:00pm (Lunch)
 Monday to Sunday
 4:00pm - 9:30pm (Dinner)



WE DO CATERING UP TO 250 PEOPLE

519-344-2439

CELL: 647-894-2779

Appetizers

VEGETARIAN

1. **Plate of Samosa** 6
Two deep fried cones stuffed with spiced potatoes served with chana & tamrind sauce.
2. **Mixed Vegetable Pakoras** 6
Crispy deep fried chunks of onions, cauliflower, spinach, potatoes and onions battered with gram flour and Indian spices.
3. **Paneer Pakora** 9
Eight pieces of deep fried Indian cheese battered with gram flour and spices. Served with mint sauce.
4. **Paneer Tikka on Sizzler** 16
Indian cheese & red/green pepper marinated with yogurt and Indian spices and cooked in tandoor. Served on hot sizzler & mint sauce.
5. **Assorted Vegetable Platter** 10
Eight pieces of mix vegetable pakora, samosa and paneer pakora served with tamrind sauce.

NON. VEGETARIAN

6. **Chicken Pakora** 9
Deep fried small pieces of chicken breast battered with gram flour and spices. Served with mint sauce.
7. **Tandoori Chicken (with Bone)** 12
Six pieces of dark chicken meat marinated with special tandoori spices cooked in tandoor. Served on hot sizzler with onions, peppers and mint sauce.
8. **Chicken Tikka** 15
Ten tender white meat marinated with special yogurt and spices, slowly cooked in tandoor. Served on hot sizzler with onion, peppers and mint sauce.
9. **Tandoori Shrimp** 16
Ten Black tiger shrimps marinated with special tandoori spices, slowly cooked in tandoor. Served on hot sizzler and mint sauce.
10. **Assorted Non Vegetarian** 18
Twelve pieces of tandoori chicken, chicken tikka and tandoori shrimp served on hot sizzler and mint sauce.

Main Course

VEGETARIAN

11. **Dal Makhni** 12
Whole black lentils cooked in an aromatic curry with cream butter and mild spices.
12. **Matter Paneer** 13
Green peas & deep fried Indian cheese cooked in tomato creamy sauce with mild spices.

13. **Vegetable Korma** 13
Assorted vegetables cooked in a tomato and creamy coconut sauce.
14. **Shahi Korma** 13
Indian cheese cooked in a tomato and creamy coconut sauce.
15. **Palak Paneer** 13
Spinach and Indian cheese cooked with Indian herbs and spices.
16. **Chili Paneer** 13
Indian cheese deep fried and sautéed with green/red peppers, onions and spices.

VEGAN

17. **Chana Masala** 10
Chick peas sautéed and cooked in a combination of tomatoes, onions and spices.
18. **Dal Tarka** 10
Dal made of yellow lentil and sautéed with tomatoes, onions and aromatic spices.
19. **Aloo Gobi** 10
Florets of cauliflower stir-fried with onions, tomatoes and herbs.
20. **Mixed Vegetables** 10
Assorted vegetables cooked in a thick tomato onion based sauce and spices.
21. **Mushroom -do- pyaaza** 12
Mushrooms and red onions cooked in dry thick tomato onion based sauce and spices.
22. **Eggplant Bhartha** 12
Charcoal roasted eggplant cooked with sliced onion tomatoes and medium spices.

CHICKEN

23. **Butter Chicken** 14
Tender boneless pieces of chicken breast cooked in a tomato based sauce with butter and fenugreek leaves.
24. **Chicken Curry** 14
Boneless pieces of chicken breast cooked in a medium spiced sauce.
25. **Chicken Vindaloo** 14
Boneless pieces of chicken breast cooked in a medium spiced tangy curry sauce.
26. **Chicken Madras** 14
Boneless pieces of chicken breast cooked in special traditional medium spiced sauce.
27. **Chili Chicken** 14
Boneless chicken breast deep fried and sautéed with peppers, onions and tomatoes.
28. **Palak Chicken** 14
Boneless pieces of chicken breast cooked in a thick spinach based curry.

29. **Chicken Tikka Masala** 14
Boneless pieces of marinated chicken breast baked in tandoor and cooked with tomatoes, onions and green/red peppers.
30. **Chicken Korma** 14
Boneless pieces of chicken cooked in a creamy coconut sauce.
31. **Chicken Malai** 14
Boneless pieces of chicken cooked in very mild sauce with the hint of cardamom and black pepper.

LAMB

32. **Lamb Curry** 15
Boneless pieces of tender lamb cooked in a medium spices sauce.
33. **Lamb Vindaloo** 15
Boneless pieces of tender lamb cooked in a medium spiced tangy curry sauce.
34. **Lamb Madras** 15
Boneless pieces of lamb cooked in special traditional medium spiced sauce.
35. **Lamb Masala** 15
Boneless pieces of tender lamb cooked with peppers in a medium spiced sauce.
36. **Lamb Korma** 15
Boneless pieces of tender lamb cooked in a creamy coconut sauce.
37. **Palak Lamb** 15
Boneless pieces of tender lamb cooked in a thick spinach based curry.

SEAFOOD

38. **Fish Curry** 18
Salmon fish cooked in medium spices sauce.
39. **Fish Vindaloo** 18
Salmon fish cooked in medium spiced tangy curry sauce.
40. **Fish Korma** 18
Salmon fish cooked in a creamy coconut sauce.
41. **Fish Masala** 18
Salmon fish cooked with tomatoes, onions and green/red peppers.
42. **Shrimp Curry** 18
Black tiger shrimp cooked in a medium spiced sauce.
43. **Shrimp Vindaloo** 18
Black tiger shrimp cooked in a medium spiced tangy curry sauce.
44. **Shrimp Korma** 18
Black tiger shrimps cooked in a creamy coconut sauce.
45. **Palak Shrimp** 18
Black tiger shrimps cooked in a creamy coconut sauce.
46. **Shrimp Masala** 18
Black tiger shrimps cooked with tomatoes, onions and green/red peppers.